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DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

For Release On Receipt.

Roast rabbit—with a stuffing of sage or celery—is a dish fit to grace any festive meal, and in particular those on Christmas and New Year's Day, according to the Fish and Wildlife Service of the United States Department of the Interior.

Delicately flavored throughout, and as tender and white as the breast of a chicken, domestic rabbit meat has both eye appeal and flavor appeal. Roast rabbit on New Year's Day will provide a delightful change for those surfeited with Christmas turkey.

As an aid to the housewife who is seeking practical and simple recipes for wartime use, the Service has recently started a series of cooking experiments to develop new recipes for preparing domestic rabbit meat.

"Roast Stuffed Rabbit in the Bag" and "Roast Rabbit Stuffed with Celery" are two recipes suggested for holiday use. These recipes have been developed in the test-kitchen of the Service at College Park, Md., under the direction of Miss Edith E. Hopkins, food technologist. All recipes are for six serving portions.

Roast Stuffed Rabbit in the Bag

one 5 pound dressed rabbit	2-3 tablespoons vegetable
2 teaspoons salt	shortening
$\frac{1}{4}$ teaspoon pepper	
1 clean large paper bag	

Sage Stuffing --

6 cups bread crumbs (day old bread)
 $1\frac{1}{2}$ cups onion, finely diced
1 cup celery, stalks and leaves, finely diced
1 $\frac{1}{3}$ tablespoons sage
1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{3}$ cup butter or fortified margarine, melted
 $\frac{1}{3}$ cup vegetable shortening, melted

Mix bread crumbs, onion, celery, and seasonings together. Add melted fat slowly, tossing mixture lightly with a fork. For those desiring less onion flavor - $\frac{1}{2}$ the above amount of onion may be used.

Wash rabbit in lukewarm water, drain and dry and remove $\frac{1}{3}$ of the fat from the inside. Salt the inside with 1 teaspoon salt and stuff with sage stuffing. Skewer the vent by inserting several toothpicks through the skin from side to side. Lace with string, **tying** the ends securely. Fasten together both the fore legs and hind legs with toothpicks and string. Sprinkle the outside of the rabbit with the 1 teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Grease the paper bag thoroughly with the vegetable shortening. Put the rabbit in the bag and place on the greased rack of a shallow greased baking pan. Roast at 375°F. (moderate oven) for 25 minutes per pound. Remove the bag for the last 15 minutes of the roasting period in order to brown the rabbit. This method of roasting makes the meat very moist.

Roast Rabbit Stuffed with Celery

one 5 pound dressed rabbit	$1\frac{1}{2}$ inch square of fat salt pork
$1\frac{1}{2}$ teaspoons salt	in $\frac{1}{8}$ inch strips
$\frac{1}{4}$ teaspoon pepper	1 large stalk celery

Wash rabbit in lukewarm water, drain and dry. Remove $\frac{1}{3}$ of the fat from the inside and season the inside with 1 teaspoon of the salt. Cut celery in half crosswise and lay leaves and stalk inside rabbit. Skewer vent with toothpicks by inserting the toothpicks from side to side of the opening. Lace with string and tie securely. Cut several small slits in the less fat portion of the outside of the rabbit. Insert the small pieces of salt pork and small pieces of the fat left from the inside of the rabbit in these slits. Season the outside of the rabbit with the rest of the salt and the pepper, and place on a greased rack in a greased shallow baking pan. Roast for 25 minutes per pound at 375°F. (moderate oven). When half done turn the rabbit over.